

ABSTRACT

A bakery-cafe is arranged and operated in a manner that allows a customer to experience the making of artisan bread. From a customer area, the customer is able to view the mixing, shaping, and scoring of dough used in baking artisan breads, the baking of the dough, and the resulting baked artisan bread product. The mixing, shaping, and scoring of the dough occurs in a fresh dough facility that is located behind a partial-wall adjacent to the customer area. The partial-wall has a transparent portion through which activity in the fresh dough facility is generally visible. The partial-wall is further limited in height to allow conversations between a customer in the customer area and a baker within the fresh dough facility.